



Bocelli Sangiovese

Made from Tuscany's noble varietal, the Bocelli family's passion and expertise are on full display in this bright, lush, and appealing Sangiovese. Using a long tradition called "governo all Toscana" a small percentage of the grapes are "raised" to produce wonderful concentration and aromatics in the wine. With grapes hand-harvested in Morellino, the fruit is deliciously ripe and smoky, with dark chocolate, morello cherry, and herbal notes. Medium bodied with a pleasant touch of roundness on the palate, Bocelli Sangiovese is perfect with dinner or all by itself.



LOCATION

Toscana, Italia.
(Town of Lajatico)
20 hectares. 250 meters.



SOIL

River stones and chunks of quartz.



ESTATE

Bocelli.
(bow-CHE-lee)



VINE

Training: Spurred Gordon.
Yield: 1.2-1.5 bottles per plant.



WINEMAKER

Alberto & Cinzia Bocelli.
(ahl-BARE-toh bow-CHE-lee)
(CHEENTS-ee-ah bow-CHE-lee)



VINIFICATION

Fermentation and malolactic in stainless steel.



VARIETALS

100% Sangiovese.



BARREL

French oak.



RESIDUAL SUGAR

3.5 grams per liter.



MATURATION

33% aged for 4 months.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

18,000 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Penne with fresh tomatoes and basil,
steak, and Parmesean cheese.

